

# Vinotemp®

A PROUD HERITAGE OF EXPERIENCE & QUALITY



**4 BOTTLE WINE  
DISPENSER**  
DISPENSER & PRESERVER  
VT-WINEDISP4

OWNER'S MANUAL

*Vinotemp®*

WWW.VINOTEMP.COM

## General Operating Instructions

Remove all external and internal packaging from your wine dispenser. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or [info@vinotemp.com](mailto:info@vinotemp.com).

- Let the unit rest, UNPLUGGED for 24 hours once you have it placed in your home.
- Please fully read the instruction manual.
- Save these instructions.

**Please read and follow all safety rules  
and operating instructions before using.**

## SERVING WINES

Storing wines at the proper temperature is important. To preserve them as long as possible, wine should be stored at approximately 55° Fahrenheit. However, the chart below suggests the optimal drinking temperature for the different styles of wine.

| °C | °F   | Wine Style                     |
|----|------|--------------------------------|
| 19 | 66   | Armagnac, Brandy, Cognac       |
| 18 | 64.5 | Full Bodied Red wines, Shiraz  |
| 17 | 62   | Tawny Port                     |
| 15 | 59   | Medium Bodied Red Wines        |
| 14 | 57   | Amontillado Sherry             |
| 13 | 55.5 | Light Bodied Red Wines         |
| 12 | 53.5 | Full Bodied White Wines        |
| 11 | 52   | Medium Bodied White Wines      |
| 10 | 50   | Rosé, Light Bodied White Wines |
| 9  | 48   | Vintage Sparkling              |
| 8  | 46   | Fino Sherry                    |
| 7  | 45   | Non Vintage Sparkling          |

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## IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

- Read and follow all instructions before use.
- Do not use if supply cord is damaged. If damaged, it must be replaced by the manufacturer or a similarly qualified person in order to avoid hazard.
- Ensure the appliance is always unplugged before cleaning.
- To clean, use only mild detergents or glass cleaning products. Do not use harsh detergents or solvents.
- Do not store food in cabinet.
- Keep appliance away from any heat source or direct sunlight.
- For stability, the appliance must be placed on a solid, flat surface.
- Do not place any other appliance on top of the unit.
- The wine dispenser is an electrical appliance. To avoid injury or death from electrical shock do not operate the wine cooler with wet hands, while standing on a wet surface or in other wet conditions.
- When positioned or if moving the appliance, ensure that it is not set horizontally, positioned at an angle of more than 45°, or turned upside down.
- Never lift or carry the wine cellar by the cord.
- Keep the cord away from heated surfaces.
- Be sure to leave proper clearances on sides of appliance to allow for proper airflow and operating function.
- For indoor household use only. Any other use will void the warranty.
- For adult use only.
- Do not plug into the power socket before setup is completed.
- Always unplug an appliance from outlet when not in use. Never pull cord to remove plug from outlet. Grasp plug and pull to disconnect.
- Never allow children to operate, play with, or crawl inside the appliance.
- Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliances. The fumes can create a fire hazard or explosion.

**WARNING:** Risk of child entrapment. Junked or abandoned appliances are still dangerous. **Before you throw away an old wine cellar/dispenser** take off the door and leave the shelves in place so that children may not easily climb inside, or take other action to ensure the cellar is harmless.

**WARNING:** Gas bottle contents under pressure. Do not puncture or incinerate. Keep away from heat and out of direct sunlight. Keep away from sharp objects that could puncture chamber. Do not store in an enclosed vehicle. Do not discharge towards face or body. **KEEP OUT OF REACH OF CHILDREN.**

## **WARNING**

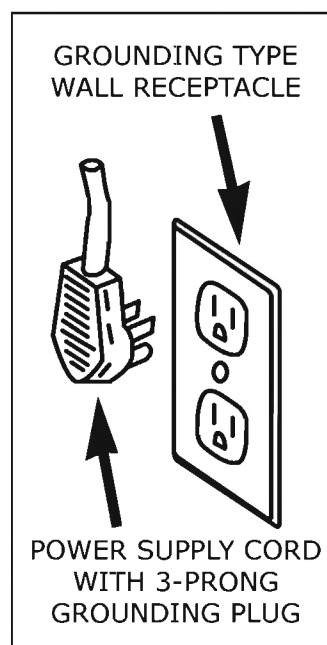


### **ELECTRIC SHOCK HAZARD**

Disconnect electric supply from appliance before servicing.  
Replace all panels before operating.  
Failure to do so could result in death or electrical shock.

#### **To avoid the risk of electrical shock, property damage, personal injury or death:**

- The power cord must be plugged into a 3-prong grounding -type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.
- It is the personal responsibility of the consumer to have the proper 3-prong wall receptacle installed by a qualified electrician.
- DO NOT, UNDER ANY CIRCUMSTANCE, REMOVE THE POWER CORD GROUNDING PRONG.
- A separate adequately fused and grounded circuit should be available for this appliance
- Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. It is extremely important to replace all grounding wires when components are replaced.



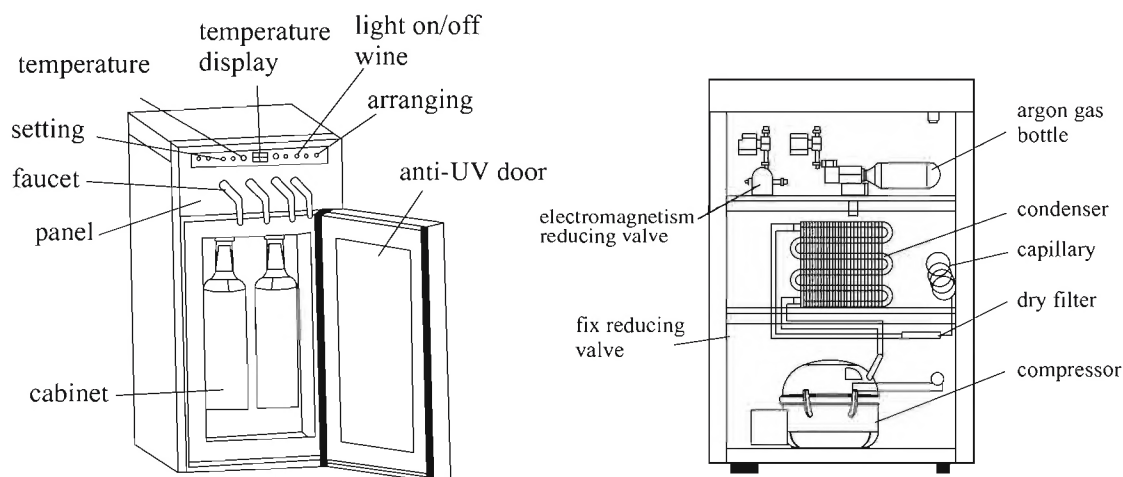
- DO NOT USE A GROUND FAULT INTERRUPTER (GFI)
- A DEDICATED 15 AMP CIRCUIT IS HIGHLY RECOMMENDED

### **Electrical Cord**

We strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is necessary that it be a properly rated UL-listed, 3-wire grounding type appliance extension cord with a 3-blade grounding plug and a 3-slot receptacle.

## FUNCTION & SPECIFICATIONS

This wine cooler/dispenser is a patented product, which can be used for storing and dispensing red or white wines. It not only cools your wine but will also help keep wine fresh for extended periods—helps keep wine fresh for up to 42-90 days. Cooling wine with ice can damage the wine's delicate flavor and opening and closing a wine bottle allows harmful gases to enter the bottle and oxidize your wine. With this wine dispenser, you can easily dispense a perfect glass of wine with just a touch of a button and keep your unfinished wine fresh in a properly closed bottle for up to 90 days.



|                                  |                            |
|----------------------------------|----------------------------|
| <b>Model</b>                     | <b>VT-WINEDISP4</b>        |
| <b>Rated Voltage</b>             | <b>120V / 60Hz</b>         |
| <b>Cooling Power</b>             | <b>85W</b>                 |
| <b>Refrigerant</b>               | <b>R134a</b>               |
| <b>Protection Class</b>          | <b>I</b>                   |
| <b>Power Consumption</b>         | <b>0.8 kWh/24h</b>         |
| <b>Adjustable Temp. Range</b>    | <b>46-64 F (7 - 18 C)</b>  |
| <b>Ambient Temp. Range</b>       | <b>46-109 F (7 - 43 C)</b> |
| <b>Bottle Capacity</b>           | <b>4</b>                   |
| <b>Maximum Bottle Shelf Life</b> | <b>90 days</b>             |

**Note:** Argon gas not included.



# INSTALLATION INSTRUCTIONS

## Location

- This wine preserver-dispenser is designed for freestanding installation only.
- It is recommended that this unit be kept in a location with an ambient temperature range of 47°F-109°F. Not intended for garage or basement installation.
- Place the unit in a properly ventilated location to prevent heat build-up generated by the refrigeration system. Failure to do so will prevent the unit from cooling properly, and may result in damage to unit components as well as its contents.
- Leave 5" clearance on all sides.
- Position unit on solid, level surface.

## DISPENSER OPERATION

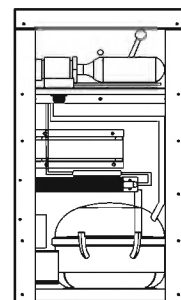
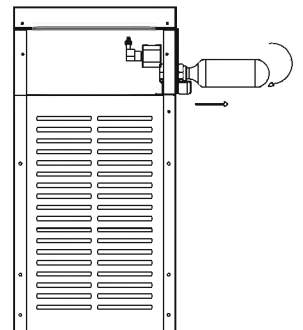
Once unit is positioned and plugged in, turn the power on.

### Temperature Setting

To set the temperature, press the temperature key and H1 displays. Continue pressing until the temperature light flashes. Then press the up and down arrow keys to set your desired temperature.

### Loading/Unloading Argon/Nitrogen/Inert Gas Bottle

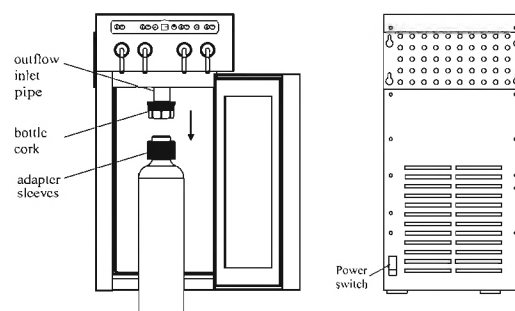
1. Make sure wine valves are closed to dispensing and dispenser buttons are not being pressed.
2. Remove the bottle protection cover at side of unit (see diagram). Cover rotates upward to open.
3. Unscrew the gas bottle/cartridge by hand gently until it is removed from machine. Once you begin removing a cartridge, do not stop until cartridge has been fully removed.
4. To insert new cartridge, first carefully line up the screw end of the bottle to the redactor bottle mouth and screw into place. Note: It is normal for some gas to escape while screwing on cartridge. Make sure you screw cartridge in completely/tightly.
5. Check to make sure bottle/cartridge is secure.
6. Close protection cover.
7. Open wine out valve.



**Note:** Two switches should not be opened at the same time.

## Attaching/Removing Wine Bottles

1. First, close electromagnetic control valve.
2. Fix the bottle to tubing.
3. Turn/screw tubing connection until its tight on the bottle.
4. Open the control valve to allow wine out and check to see if gas leakage will occur. (Reconnect tighter if needed so gas does not escape.)
5. Place wine fully in refrigerated cabinet and close door.

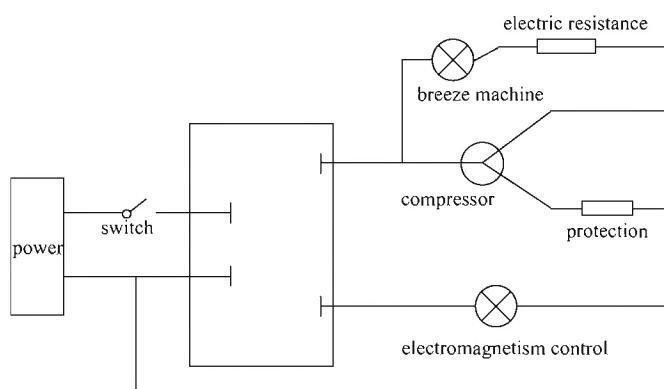


## Dispensing

1. Press the bottle button. Wine will continue to dispense while the button is pressed. To stop dispensing, release button.
2. Press the glass button to dispense wine in 10 ml increments. I.e. press the button once to dispense 10 ml, press it two times to dispense 20 ml. and so forth.
3. Dispensing buttons on the left side of the control panel will dispense the left bottles and dispensing buttons on the right side of the control panel will dispense the right bottles.

For wine to stay fresh up to 90 days, bottle must be closed and unit preservation system must be properly sealed to prevent deterioration. Keep wine at proper temperature in unit.

## CIRCUIT DIAGRAM





## TROUBLESHOOTING

| <b>Complaint</b>   | <b>Possible Causes</b>  | <b>Response</b>  |
|--|---|--|
| <b>Unit not running</b>  | <ul style="list-style-type: none"> <li>a. Power cord unplugged</li> <li>b. No power to unit</li> <li>c. Power switch off</li> <li>d. Incorrect or loose wiring.</li> </ul>  | <ul style="list-style-type: none"> <li>a. Check for power cord plug</li> <li>b. Check power at receptacle &amp; fuses</li> <li>c. Turn power switch on</li> <li>d. Check all wirings and connections</li> </ul>  |
| <b>Unit running too long or continually</b>                    | <ul style="list-style-type: none"> <li>a. Improper cabinet seals</li> <li>b. Ambient temperature high</li> <li>c. Iced evaporator</li> <li>d. Low voltage</li> <li>e. Sealed system problem</li> <li>f. Undercharge or overcharge</li> </ul>                                    | <ul style="list-style-type: none"> <li>a. Check door gasket and opening</li> <li>b. Check for proper installation location or increase setting</li> <li>c. Defrost and reset temperature</li> <li>d. Check power supply</li> <li>e. Call service for checking loss of refrigerant or restrictions</li> <li>f. Call service to add or remove refrigerant</li> </ul>           |
| <b>Temperature too high</b>                                    | <ul style="list-style-type: none"> <li>a. Improper cabinet sealing</li> <li>b. Setting too high</li> <li>c. Ambient temperature too high</li> <li>d. Iced evaporator</li> <li>e. Low voltage</li> <li>f. Sealed system problem</li> <li>g. Undercharge or overcharge</li> </ul> | <ul style="list-style-type: none"> <li>a. Check for gasket and door opening</li> <li>b. Lower setting</li> <li>c. Check for proper installation location</li> <li>d. Defrost and reset temperature</li> <li>e. Check power supply</li> <li>f. Call service for checking loss of refrigerant or restrictions</li> <li>g. Call service to add or remove refrigerant</li> </ul> |
| <b>Compressor stopping and starting but short running time</b> | <ul style="list-style-type: none"> <li>a. Incorrect temperature setting</li> <li>b. Incorrect voltage</li> <li>c. Failed thermistor or components</li> <li>d. Overcharge of refrigerant</li> <li>e. Discharge or suction pressure too high</li> </ul>                           | <ul style="list-style-type: none"> <li>a. Set 55 to 60 °F</li> <li>b. Check for voltage</li> <li>c. Check for function and replace as needed</li> <li>d. Call service for removing refrigerant</li> <li>e. Call service for OEM information</li> </ul>   |
| <b>Compressor running but not cooling</b>                      | <ul style="list-style-type: none"> <li>a. Refrigerant leakage</li> <li>b. Low voltage to unit</li> <li>c. Fans do not turn</li> </ul>   | <ul style="list-style-type: none"> <li>a. Unit must be checked for loss of refrigerant and proper charge</li> <li>b. Make sure proper unit receives proper voltage</li> <li>c. Fans must be replaced</li> </ul>  |
| <b>Noisy operation</b>   | <ul style="list-style-type: none"> <li>a. Mounting area not firm</li> <li>b. Malfunctioning components</li> </ul>   | <ul style="list-style-type: none"> <li>a. Make sure unit is level and on flat, solid surface</li> <li>b. Call for service information</li> </ul>   |

## TERMS OF SALE AND WARRANTY

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. Custom Cabinet and Racking are non returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge.

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

**LIMITED WARRANTY:** Seller warrants that the goods will be free of defects in materials and workmanship as follows: For the wine dispenser units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranted labor. For a scratch and dent or refurbished unit, warranty is 3 months from your dated invoice (parts for function only, not cosmetic). There is no warranty on parts purchased separately. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. Improper placement of the unit will void the warranty. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur.

Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 04/07



Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or [info@vinotemp.com](mailto:info@vinotemp.com).

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

## **WARNING**

**Please do not place the unit within reach of children.  
For adult use only.**

Contact **[info@vinotemp.com](mailto:info@vinotemp.com)** with any questions or visit:

**[www.vinotemp.com](http://www.vinotemp.com)**



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